Shabbos Baking

CHILDREN LOVE BEING ABLE TO COOK AND BAKE LIKE MOMMY. IT'S IMPORTANT TO GIVE THEM THE CHANCE TO EXPERIMENT AND TRY OUT NEW IDEAS. THE LEARNING OPPORTUNITY AND EXCITEMENT THAT THEY GET OUT OF IT WILL OUTWEIGH ANY MESS AND CLEAN UP INVOLVED AFTERWARDS!



INGREDIENTS:

1.5KG FLOUR 680-700ML WARM WATER 20Z YEAST 1 EGG

6 TBSP. SUGAR

1 CUP OIL

1 TBSP. SALT

(SESAME SEEDS FOR TOPPING)



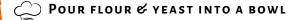
PREP TIME:



BAKETIME:

DIRECTIONS:

PREHEAT OVEN TO 180 DEGREES











BRUSH CHALLAH WITH EGG &
SPRINKLE SESAME SEEDS

ACCORDING TO CHALLAH SIZE,
BAKE FOR 25-35 MINUTES



CORNFLAKES CLUSTERS

INGREDIENTS:

100 GRAMS CORNFLAKES
50 GRAMS BUTTER
100 GRAMS MILKY/PAREV
CHOCOLATE (BROKEN INTO
CHUNKS
3 TBSP. GOLDEN SYRUP



PREP TIME:

DIRECTIONS:

CHILDREN CAN HELP BY WEIGHING OUT THE INGREDIENTS. OLDER CHILDREN CAN DO THIS BY THEMSELVES WITH SUPERVISION AND LITTLE ONES CAN HELP TO POUR OR SPOON INGREDIENTS INTO MEASURING CUPS OR SCALES.

PUT 50G BUTTER, 100G MILK OR DARK CHOCOLATE, BROKEN INTO CHUNKS AND 3 TBSP GOLDEN SYRUP IN A SAUCEPAN OR MICROWAVABLE BOWL. PUT 100G CORNFLAKES IN ANOTHER LARGE BOWL.

MELT THE BUTTER, CHOCOLATE AND
GOLDEN SYRUP IN THE SAUCEPAN OVER A
LOW HEAT OR BRIEFLY IN THE
MICROWAVE. ALLOW TO COOL A LITTLE
BEFORE POURING OVER THE CORNFLAKES.

CHILDREN CAN STIR THE INGREDIENTS
TOGETHER GENTLY USING A WOODEN
SPOON. SPOON THE MIXTURE INTO 12
CUPCAKE CASES ARRANGED ON A MUFFIN
TRAY (OR BAKING SHEET, IF YOU DON'T
HAVE ONE). PUT IN THE FRIDGE TO SET.

TOP TIPS:

WRITE CHIDDREN'S NAMES
ON THE PARCHMENT
UNDERNEATH THE CHALLAH



VARY CHALLAH TOPINGS
EG: POPPY SEEDS / ONIONS /
ZAATAR